

Food Rescue Organizations

Food rescue organizations are similar to food banks in that they operate as “wholesalers,” providing food to direct service providers such as emergency kitchens and pantries. However, where food banks handle primarily nonperishable food, food rescue organizations specialize in perishable food, including gleanings from farmers’ fields and leftovers from food service operations.

At the time the data collection began, most of the larger food rescue organizations were members of Foodchain, then the principal national organization of groups involved with food rescue. Foodchain has since combined with Second Harvest to form a single, renamed organization: America’s Second Harvest.

When the sampling for the current study was undertaken, most of the food rescue organizations, other than those associated with Foodchain,⁴³ were relatively small and functioned as informal groups of people, making it difficult to identify and define all the groups for the purpose of sampling. In light of this, it was decided to limit the sample frame of food rescue organizations to (1) Foodchain members; (2) members of Wholesalers to the Hungry—a second, smaller, organization of food rescue groups; and (3) a small number of other food rescue groups identified by the USDA Economic Research Service (ERS). In all, 91 food rescue organizations were identified in this way. We believe that this represents essentially all the large food rescue organizations, as well as some of the smaller ones. We attempted interviews with all the organizations and completed 88 of them, for a response rate of 97 percent.

Basic Characteristics

Like traditional food banks, most food rescue organizations (76 percent) are private, nonreligious, nonprofit groups (table 5.1 and fig. 5.1). Reported affiliations included United Way (36 percent), Salvation Army (30 percent), and Catholic Charities (22 percent). In addition,

⁴³The former Foodchain organization had more than 100 member agencies. However, some were corporate members not directly active in food recovery, while others were food banks that were engaged principally in food-banking activities and were included in the food bank sample for the study.

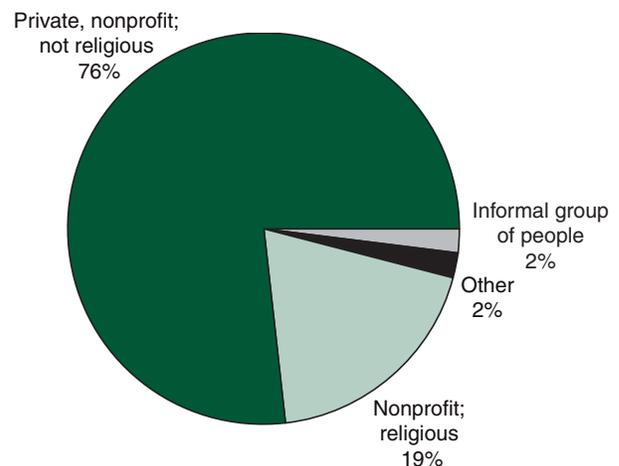
tion, even before the merger of Foodchain and Second Harvest, it was not unusual for a food rescue organization to be a member of both organizations.

About 60 percent of the food rescue organizations had been operating longer than 5 years at the time of the survey. A relatively small number reported that they were co-located with a food pantry (15 percent) or a food bank (14 percent).

Perhaps reflecting their focus on perishable food, where time is often of the essence for successful distribution, roughly one-fourth of the food rescue organizations indicated that they distributed food 7 days per week, and another 55 percent reported doing so 5 or 6 days per week (in contrast, only 2 percent of food banks said that they were open 7 days). The majority of food rescue organizations reported being open at least 6 hours on days they were in operation. Although a number of food rescue organizations offer nonfood services to their clients, they are not as likely as food banks to do so. Almost 60 percent of food rescue organizations provide training in food safety; roughly one-quarter reported providing technical assistance to their clients (table 5.2). As with food banks, only a handful mentioned using other organizations to provide nonfood services onsite.

Figure 5.1

Types of organizations operating food rescue organizations



Source: National Emergency Food Assistance System Survey (2000).

Table 5.1—Selected operating characteristics of food rescue organizations

Characteristic	Have the characteristic <i>Percent</i>
Type of organization	
Nonprofit, associated with religious group	19.3
Nonreligious private nonprofit	76.1
Informal group of people	2.3
Governmental	0.0
Other	2.3
Organizational affiliations¹	
United Way	36.4
Salvation Army	29.5
Catholic Charities	21.6
Other nonprofit organization	21.6
Red Cross	14.8
None	22.7
Length of time that surveyed location has been operating	
Less than 1 year	5.7
1 to 3 years	20.5
4 to 5 years	13.6
6 years or longer	
6 to 10 years	39.8
11 to 15 years	10.2
16 to 20 years	8.0
21 to 25 years	0.0
Longer than 25 years	0.0
Not specified	2.3
Missing data	0.0
Programs with which food rescue is co-located²	
Food pantry	14.8
Food bank	13.6
Emergency kitchen	1.1
Emergency shelter	0.0
Frequency of food distribution	
7 days per week	26.1
5 or 6 days per week	54.5
3 or 4 days per week	9.1
1 or 2 days per week	9.1
2 or 3 days per month	0.0
Once a month	0.0
Missing data	1.1
Operating hours per day	
As many as 2	6.8
3 or 4	14.8
5 or 6	18.2
7 or 8	40.9
More than 8	18.2
Missing data	1.1
Sample size (number)	88

¹Categories sum to more than 100 percent because some food rescue organizations provided more than one response.

²Categories do not sum to 100 percent because many food rescue organizations are not co-located with another provider.

Source: National Emergency Food Assistance System Survey (2000).

Table 5.2—Nonfood services offered by food rescue organizations

Service	Food rescue organizations
	<i>Percent</i>
Nonfood services offered	
Provide training in food safety	59.1
Provide technical assistance	26.1
Provide employment training for agency staff	15.9
Provide training in fundraising	8.0
Other services provided	22.7
Missing data	1.1
Number of nonfood services offered	
0	28.4
1	30.7
2	25.0
3	10.2
More than 3	4.5
Missing	1.1
Does any other organization provide nonfood services at the site?	
Yes	5.7
No	94.3
Missing data	0.0
Sample size (number)	88

Source: National Emergency Food Assistance System Survey (2000).

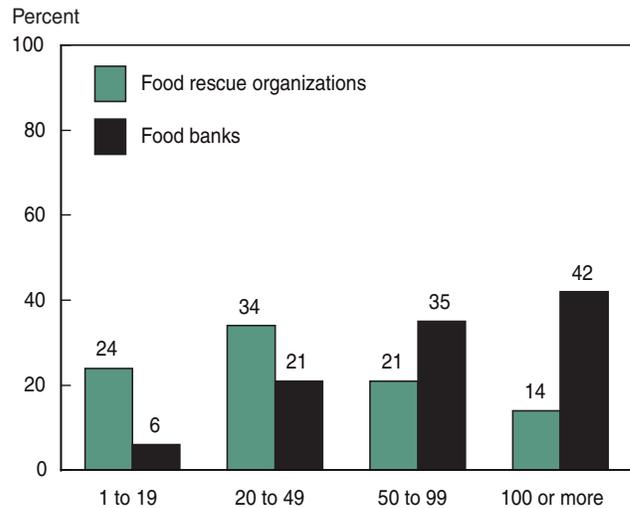
Food Distribution Characteristics

Most food rescue organizations tend to serve fairly small numbers of direct providers, typically, about 10 pantries and 5 kitchens (table 5.3). (The corresponding medians for food banks are 67 pantries and 7 kitchens.) Interestingly, the ratio of pantries to kitchens is five times higher for food banks than for food rescue organizations. This may reflect the fact that kitchens are more likely than pantries to use the types of perishable food in which food rescue organizations specialize.

Relative to food banks, food rescue organizations tend to serve small areas. Almost 41 percent serve a single county, and another 31 percent serve two to four counties (table 5.4 and fig. 5.2). Similarly, the median food rescue organization is 34 miles from its farthest client agency, less than half the distance between the median food bank and its farthest client.

Figure 5.2

Distance to farthest client agency for food banks and food rescue organizations in miles



Note: Percentages may not add to 100 because of missing data.

Source: National Emergency Food Assistance System Survey 2000.

Table 5.3—Selected food distribution characteristics of food rescue organizations

Distribution characteristics	Food rescue organizations Percent
Nonfood services offered	
Provide training in food safety	59.1
Types of agencies served¹	
Kitchens	64.8
Shelters	64.8
Pantries	59.1
Food banks	26.1
Other agencies	54.5
Missing data	12.5
Number of pantries served by food rescue organizations that serve pantries (n = 65)	
1 to 25	60.0
26 to 50	6.2
51 to 75	6.2
76 to 100	4.6
More than 100	3.1
Missing data	20.0
(Mean)	(24.5)
(Median)	(10.0)
Number of kitchens served by food rescue organizations that serve kitchens (n = 69)	
1 to 5	43.5
6 to 10	14.5
11 to 25	15.9
26 to 50	4.3
51 to 100	2.9
More than 100	1.4
Missing data	17.4
(Mean)	(13.6)
(Median)	(5.0)
Number of food banks served by food rescue organizations that serve food banks (n = 37)	
1 or 2	37.8
3 or 4	8.1
5 or 6	2.7
More than 6	13.5
Missing data	37.8
(Mean)	(3.8)
(Median)	(2.0)
Number of shelters served by food rescue organizations that serve shelters (n = 69)	
1 to 5	27.5
6 to 10	23.2
11 to 15	8.7
16 to 20	8.7
More than 20	14.4
Missing data	17.4
(Mean)	(14.3)
(Median)	(9.0)
Number of other agencies served by food rescue organizations that serve other agencies (n = 60)	
1 to 10	33.3
11 to 25	18.3
26 to 50	11.7
More than 50	16.7
Missing data	20.0
(Mean)	(46.0)
(Median)	(17.0)
Sample size (number)	88

¹Categories sum to more than 100 percent because some food rescue organizations provided more than one response.
Source: National Emergency Food Assistance System Survey (2000).

Table 5.4—Service area characteristics of food rescue organizations

Size/distance	Food rescue organizations
	<i>Percent</i>
Number of counties in service area	
1	40.9
2 to 4	30.7
5 to 7	6.8
8 to 10	8.0
11 to 19	3.4
20 to 29	1.1
30 to 49	2.3
50 or more	4.5
Missing data	2.3
Mean ¹	7.7
Median ¹	3.0
Miles from farthest agency served	
1 to 9	6.8
10 to 19	17.0
20 to 29	17.0
30 to 49	17.0
50 to 74	14.8
75 to 99	5.7
100 to 199	8.0
200 or more	5.7
Missing data	8.0
Mean ¹	56.2
Median ¹	34.0
Sample size (number)	88

¹Includes only those cases that provided a nonzero response.

Source: National Emergency Food Assistance System Survey (2000), weighted tabulations.

Food Distribution Policies

About two-thirds of food rescue organizations limit the types of agencies that can obtain food from them. The most common limitation is the client organization's nonprofit status, mentioned by about half the respondents.

Roughly 20 percent of food rescue organizations had policies limiting the amount of food agencies could obtain (table 5.5). These limits included restrictions

linking food distribution to the number of people served by client agencies, as well as restrictions on the amount an agency can obtain in one visit or shipment and on the number of visits or shipments. The percentage of food rescue organizations with policies that limit the amount of food is lower than that of food banks. This may reflect the need of a food rescue organization to distribute its perishable goods quickly. Timeliness is less of an issue for food banks, which mainly distribute nonperishable supplies.

Table 5.5—Policies used by food rescue organizations to limit agencies that can receive food and the amount they can receive

Policies	Food rescue organizations Percent
Have policies limiting which agencies can receive food	67.0
Policies used to restrict which agencies can receive food¹	
Must be 501(c)(3) nonprofit organization	61.0
Must be certified or complete an approval process	27.1
Must serve low-income households	15.3
Must have appropriate storage facilities	11.9
Must be located in service area or in specific ZIP Code(s)	5.1
Must be affiliated with church or other agency	8.5
Must serve households with children	3.4
Must provide own transportation	1.7
Must be referred by church or other agency	0.0
Must be able to pay fees	0.0
Must meet food safety and handling guidelines	8.5
Must not sell food	8.5
Agency cannot place restrictions on clients seeking food	1.7
Must sign a contract or agreement	3.4
Must be a food bank	1.7
Other	11.9
Have policies limiting the amount of food an agency can obtain	18.2
Methods used to restrict the amount of food an agency can obtain²	
Link amount provided to number of recipients agency serves	50.0
Set limits on amount provided per visit or shipment	25.0
Restrict number of visits or shipments	18.8
Link amount provided to storage capacity	12.5
Link amount provided to urgency of agency recipients	0.0
Link amount provided to amount previously provided	0.0
Restrict on a case by case basis	6.3
Other	12.5
Sample size (number)	88

¹Includes only food rescue organizations that have policies restricting which agencies can receive food (n = 58).

²Includes only food rescue organizations that have policies limiting the amount of food an agency can obtain (n = 17).

Source: National Emergency Food Assistance System Survey (2000).

Sources of Food Supplies

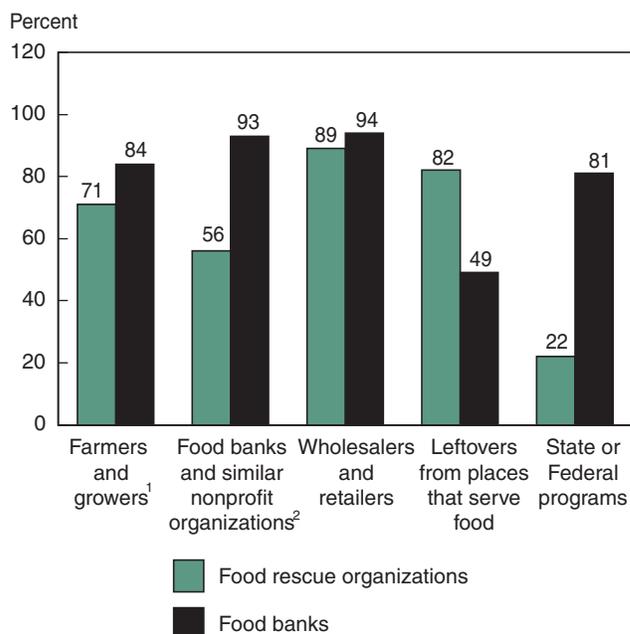
Approximately 89 percent of the food rescue organizations obtained food from wholesalers and retailers (table 5.6 and fig. 5.3). The bulk of this food was from either donations of salable products or of salvaged food that could not be sold. Roughly 80 percent of the organizations received food as leftovers from places that served food. Farmers and growers represent another major source of food for food rescue organizations, with a substantial number of organizations receiving food through direct donations, leftovers at farmers' markets, and field-gleaning.

Forty-two percent of food rescue organizations report that wholesalers and retailers are their primary source of food (table 5.7). About one-third receive most of their food in the form of leftovers from places that serve food.

About 20 percent of food rescue organizations reported receiving less than 250,000 pounds of food per year, while about 30 percent handled upwards of 1 million pounds (not shown). The median poundage was about 500,000 pounds, much lower than that of the median food bank, which received more than 2.3 million pounds of food per year.

Figure 5.3

Sources of food used by food rescue organizations, compared with food banks



¹Includes food purchased at retail prices, gleaned, left over, and salvaged.

²Includes those mentioning America's Second Harvest.

Source: National Emergency Food Assistance System Survey (2000).

Table 5.6—Sources of food supplies for food rescue organizations

Sources	Food rescue organizations
	<i>Percent</i>
Wholesalers or retailers	88.6
Purchased food at market price ¹	18.2
Received donation of a salable product ¹	64.8
Salvaged food ¹	61.4
Leftovers from places that serve food	81.8
Community donations	78.4
Farmers and growers	70.5
Purchased food at market price ¹	1.1
Received a direct donation ¹	64.8
Received leftovers from farmers' markets ¹	46.6
Received food from field gleaning ¹	46.6
Allocations from food banks and/or similar nonprofit organizations²	55.7
Food rescue programs	28.4
State or Federal programs	21.6
Direct donations from manufacturers	62.5
Other sources	11.4
Service area sources	
Manufacturers in food rescue organization's service area	50.0
Farmers in food rescue organization's service area	60.2
Sample size (number)	88

¹The base of the percentages for these subcategories is all food rescue organizations.

²Includes those mentioning America's Second Harvest

Source: National Emergency Food Assistance System Survey (2000)

Table 5.7—Primary source of food supplies for food rescue organizations

Sources	Food rescue organizations
	<i>Percent</i>
Wholesalers or retailers	42.0
Received donation of a salable product	25.0
Salvaged food	13.6
Purchased food at market price	2.3
Leftovers from places that serve food	31.8
Farmers and growers	12.5
Received a direct donation	10.2
Received food from field gleaning	2.3
Purchased food at market price	0.0
Received leftovers from farmers' markets	0.0
Allocations from food banks and/or similar nonprofit organizations¹	4.5
Food rescue programs	5.7
State or Federal programs	2.3
Direct donations from manufacturers	2.3
Community donations	5.7
Other sources	1.1
Sample size (number)	88

¹Includes those mentioning America's Second Harvest.

Note: Total adds up to slightly more than 100 percent because a few respondents could not name a single primary source and gave two or three responses.

Source: National Emergency Food Assistance System Survey (2000).

Food Supplies

A large majority of food rescue organizations (85 percent) reported that the type and quality of food they receive varies by time of year (table 5.8). Sixty percent of these organizations (about half of all food rescue organizations) believed this variation in supply hindered their ability to meet the needs of their client agencies.

Most food rescue organizations reported that they were able to distribute all or most of the food they received (table 5.9). However, roughly 60 percent of them receive unusable food from time to time. About one-quarter have paid staff who spend more than 2 hours per week disposing of unusable food. One-third spend more than 2 hours per week in volunteer time discarding food unfit for distribution.

Since food rescue organizations primarily distribute perishable foods, it is not surprising that fresh fruits and vegetables and bread products were among the foods most commonly mentioned by respondents when asked to list the types of food they receive (table 5.10). Interestingly, however, only 72 percent of food rescue organizations receive dairy products and only 74 percent receive meat, poultry, and fish.

Almost every food rescue organization in the study reported needing additional food (table 5.11). Although nearly all the organizations said they receive fresh fruits and vegetables, many apparently believe the amount they obtain is not enough. Roughly half of those that said they could use additional quantities of food reported needing more fresh fruits and vegetables. A little more than two-thirds said they needed more meat, poultry, and fish, and more than one-third said they needed dairy products.

Table 5.8—Variation in food supply available to food rescue organizations

Supply-related variable	Food rescue organizations <i>Percent</i>
Does type and quality of food obtained vary by time of year?	
Yes	85.2
No	13.6
Missing data	1.1
Is this a problem in meeting client needs?¹	
Yes	60.0
No	38.7
Missing data	1.3
Sample size (number)	88

¹Includes only those food rescue organizations that said food varied by time of year.
Source: National Emergency Food Assistance System Survey (2000).

Table 5.9—Spoilage of food received by food rescue organizations

Food spoilage variables	Food rescue organizations
	<i>Percent</i>
Percent of food received that is distributed	
90 to 100	85.2
85 to 89	3.4
Less than 85	8.0
Missing data	3.4
Mean	94.0
Median	100.0
Does food rescue organization receive food that cannot be used, due to spoilage and other problems?	
Yes	61.4
No	37.5
Missing data	1.1
Estimated paid staff hours spent disposing of unusable food, per week¹	
0	44.4
1	16.7
2	5.6
More than 2	25.9
Missing data	7.4
Estimated volunteer hours spent disposing of unusable food, per week¹	
0	35.2
1	13.0
2	11.1
More than 2	33.3
Missing data	7.4
Sample size (number)	88

¹Includes only those food rescue organizations that reported receiving unusable food.
Source: National Emergency Food Assistance System Survey (2000).

Table 5.10—Types of food received by food rescue organizations during the past 12 months

Food type	Food rescue organizations that received food type
	<i>Percent</i>
Fresh fruit and vegetables	94.3
Desserts	87.5
Bread products	83.0
Cereal, pasta, and rice ¹	78.4
Frozen, canned, and dried fruits and vegetables and fruit juice	75.0
Meat, poultry, fish	73.9
Dairy products	71.6
Complete meals, entrees, and prepared foods ²	69.3
Dry and canned beans, eggs, nuts, peanut butter	68.2
Snack foods	64.8
Soft drinks, coffee, tea, and other nonjuice beverages	63.6
Spices and condiments	47.7
Baby food, formula, and nutritional supplements	45.5
Fats and oils	40.9
Sample size (number)	88

¹Includes nonbread grain products, such as barley and noodles.

²Includes packaged meals drawing on multiple food groups, such as canned meat and vegetable products or frozen lasagna dinners.

Note: The survey was administered between March and October 2000. The 12-month period was therefore based on when respondents took the survey. For example, if a respondent was surveyed in April 2000, the "past 12 months" refers to the period May 1999 through April 2000.

Source: National Emergency Food Assistance System Survey (2000).

Table 5.11—Types of foods for which food rescue organizations could use additional quantities

Food shortfall	Food rescue organizations
	<i>Percent</i>
Could use additional quantities of food	93.8
Types of food needed	
Meat, poultry, fish	68.0
Fresh fruit and vegetables	48.0
Dairy products	37.3
Frozen, canned and dried fruits and vegetables and fruit juices	16.0
Cereal, pasta, and rice ¹	13.3
Dry and canned beans, eggs, nuts	13.3
Complete meals, entrees, and prepared foods ²	9.3
Bread products	2.7
Soft drinks, coffee, tea, and other nonjuice beverages	2.7
Fats and oils	2.7
Spices and condiments	1.3
Snack foods	1.3
Desserts	0.0
Baby food, formula, and nutritional supplements or aids	0.0
All food types	5.3
Sample size (number)	80

¹Includes nonbread grain products, such as barley and noodles.

²Includes packaged meals drawing on multiple food groups, such as canned meat and vegetable products or frozen lasagna dinners.

Note: Due to an incorrect skip pattern in the survey, some food rescue organizations were not asked about their food needs. Hence, the sample size is smaller than the one listed in other tables.

Source: National Emergency Food Assistance System Survey (2000).

Resources

The operating budgets of food rescue organizations are much smaller than those of food banks. About 42 percent of food rescue organizations have operating budgets under \$100,000 (table 5.12); the corresponding figure for food banks is 15 percent. There are, however, some large-scale food rescue organizations: 15 percent have operating budgets of \$500,000 or more. As mentioned above, most food rescue organizations receive food supplies at no cost. This finding is supported by the fact that roughly half the food rescue organizations reported having no food-purchase budget.

The most common sources of funding for the food rescue organizations included donations from local individuals and groups, grants from foundations, and fundraising activities (table 5.13). Between 66 and 77 percent of food rescue organizations mentioned receiving money from these sources. Besides being the most common sources of support, these sources also tended to be the largest, each supplying, on average, between

25 and 30 percent of the funding of organizations to which they give. Few food rescue organizations receive funding from government sources such as TEFAP administrative funds and FEMA funds.

In addition to (or, in some cases, instead of) monetary support, many food rescue organizations receive donated or reduced-price goods and services. Between two-fifths and one-half receive computer equipment or training, legal and accounting services, transport for food, and facilities, at no cost or at a discounted price (table 5.14).

In general, food rescue organizations have a smaller workforce, and rely more heavily on volunteers, than food banks. About 78 percent of food rescue organizations reported having paid staff (compared with 95 percent of food banks) (table 5.15). For those food rescue organizations that had paid employees, the average number of paid staff hours used per week was about 236 (or six full-time equivalents). Ninety-two percent of the food rescue organizations had volunteers; however,

Table 5.12—Operating budgets of food rescue organizations

Budget (dollars)	Food rescue organizations
	<i>Percent</i>
Total operating budget for past 12 months	
0	8.0
1 to 9,999	11.4
10,000 to 49,999	13.6
50,000 to 99,999	9.1
100,000 to 149,999	19.3
150,000 to 199,999	10.2
200,000 to 499,999	9.1
500,000 or more	14.8
Missing data	4.5
Mean (dollars)	707,185.4
Median (dollars)	100,000.0
Budget for purchasing food for past 12 months	
0	52.3
1 to 1,000	4.5
1,001 to 5,000	10.2
5,001 to 10,000	2.3
10,001 to 20,000	10.2
More than 20,000	17.0
Missing data	3.4
Mean (dollars)	16,770.9
Median (dollars)	0
Sample size (number)	88

Note: The survey was administered between March and October 2000. The 12-month period was therefore based on when respondents took the survey. For example, if a respondent was surveyed in April 2000, the "past 12 months" refers to the period May 1999 through April 2000.

Source: National Emergency Food Assistance System Survey (2000).

the average volunteer labor force (in terms of staff hours) is smaller than the average paid workforce.

Due to the quick turnaround between the time a food rescue organization receives food and when it distributes the food to its clients, these organizations are much less likely to have food storage or food processing equipment than food banks. Only about 61 percent of

food rescue organizations have some type of refrigeration, and only about 56 percent have freezer capacity (table 5.16). The respective figures for food banks are 94 percent and 97 percent. The fact that two-thirds of food rescue organizations own the vehicles in which they transport food to be picked up or delivered highlights the importance of having stable, reliable transportation options.

Table 5.13—Funding sources for food rescue organizations

Sources	Food rescue organizations using source	Operating budget from source (mean %) ^{1,2}
	<i>Percent</i>	
Government sources		
FEMA funds	28.4	8.1
TEFAP administrative funds	5.7	16.5
Other government sources	22.7	16.4
Nongovernment sources		
Donations from local individuals or groups	77.3	28.7
Grants from foundations	71.6	25.1
Fundraising activities	65.9	30.1
United Way	28.4	10.6
Fees from clients and agencies	12.5	16.8
National organizations	12.5	24.4
Other sources	29.5	21.4
Missing data	0.0	NA
Sample size (number)	88	NA

¹When source is used. ²Many of the food rescue organizations that reported a particular food source were unable to estimate its contribution to their operating budgets. Thus, for most of the sources of funding, the percentage they contribute to the operating budget is based on 87 to 95 percent of the number of food rescue organizations using the funding source.

FEMA = Federal Emergency Management Agency. TEFAP = The Emergency Food Distribution Program. NA = Not applicable.

Note: Total exceeds 100 percent because some food rescue organizations reported having multiple funding sources.

Source: National Emergency Food Assistance System Survey (2000).

Table 5.14—Donated or reduced-price goods and services received by food rescue organizations

Goods and services	Food rescue organizations
	<i>Percent</i>
Facilities	
Transportation of food	42.0
Facilities, including rent or other space-related costs	40.9
Building maintenance	33.0
Utilities, including heating and air conditioning	28.4
Other	20.5
Other	
Computer equipment and training	48.9
Legal and accounting services	44.3
Materials for packaging food	35.2
Equipment maintenance, including equipment maintenance contracts	27.3
Missing data	1.1
Sample size (number)	88

Note: Total exceeds 100 percent because many food rescue organizations reported receiving multiple donated or reduced-price goods and services.

Source: National Emergency Food Assistance System Survey (2000).

Table 5.15—Type and number of staff hours used by food rescue organizations

Employee category	Food rescue organizations having staff type ¹	Average staff hours used per week by food rescue organizations with staff type
	<i>Percent</i>	<i>Hours</i>
Paid employees	78.4	236.4
Supervisory personnel	73.9	93.2
Clerical staff	44.3	50.9
Nonskilled help	43.2	119.1
Nutritionists	9.1	26.9
Skilled kitchen help	17.0	77.5
Other help for program	33.0	88.2
Volunteer employees	92.0	216.9
Nonskilled help	68.2	194.0
Supervisory personnel	37.5	68.7
Clerical staff	37.5	12.3
Nutritionists	20.5	19.2
Skilled kitchen help	13.6	26.5
Other help for program	26.1	117.3
Unpaid employees²	39.8	109.2
Nonskilled help	34.1	66.1
Clerical staff	4.5	13.8
Supervisory personnel	3.4	62.7
Nutritionists	1.1	10.0
Skilled kitchen help	1.1	20.0
Other help for program	3.4	383.7
All employees	100.0	409.2
Supervisory personnel	90.9	104.5
Nonskilled help	76.1	257.0
Clerical staff	63.6	44.0
Nutritionists	29.5	22.1
Skilled kitchen help	25.0	70.2
Other help for program	47.7	148.4
Sample size (number)	88	NA

¹The base for all percentages is all food organizations.

²Includes workers performing court-ordered community service or welfare-related work.

Note: Many of the food rescue organizations that reported having particular types of staff were unable to estimate the number of hours worked per week by staff type. Thus, the average number of staff hours is calculated base on less than 100 percent of the number of food rescue organizations that reported having the staff type.

Source: National Emergency Food Assistance System Survey (2000).

Table 5.16—Characteristics of facilities and equipment used by food rescue organizations

Facility/equipment	Food rescue organizations
	<i>Percent</i>
Food rescue organization owns building	11.4
Refrigeration capacity¹	
No refrigeration capacity onsite	38.6
Has walk-in refrigerator onsite	34.1
Has home refrigerator onsite	18.2
Has other type of refrigerator onsite	18.2
Freezer capacity¹	
No freezer capacity onsite	43.2
Has walk-in freezer onsite	29.5
Has home freezer onsite	22.7
Has other type of freezer onsite	17.0
Storage	
Has separate warehouse for food storage	18.2
Has other off-site storage	15.9
Food preparation equipment	
Owns onsite equipment	18.2
Has onsite equipment but does not own it	5.7
Has access to equipment to prepare hot meals or components of meals	13.6
Does not have access to equipment to prepare hot meals or components of meals	62.5
Preservation or processing facilities	
Has access to facilities to preserve or process perishable foods	13.6
Has access to refrigerated vehicles to transport prepared or perishable foods	62.5
Repackaging equipment or facilities	
Has access to equipment or facilities to repackage foods, such as rice or dry beans	37.5
Transportation for delivery or pickup of food	
Owns vehicles	67.0
Has vehicles but does not own them	25.0
Does not have vehicles	6.8
Sample size (number)	88

¹Categories sum to more than 100 percent because some food rescue organizations provided more than one response.
Source: National Emergency Food Assistance System Survey (2000).